

Kansas Department of Agriculture

Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 7/17/2015 **Business ID:** 104594FE
Business: WOLFE-ES

842 OSAGE
KANSAS CITY, KS 66105

Inspection: 31002626
Store ID:
Phone: 9133421163
Inspector: KDA31
Reason: 03 Complaint
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/17/15	07:35 AM	09:20 AM	1:45	0:20	2:05	0	
Total:			1:45	0:20	2:05	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 6 Priority foundation(Pf) Violations 4

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
.. .. p

Employee Health

2. Management awareness; policy present.

Y N O A C R
p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use	p
	5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands		Y	N	O	A	C	R
	6. Hands clean and properly washed.	p
	7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
	8. Adequate handwashing facilities supplied and accessible.	..	p	p	..
<i>Fail Notes</i>	<div style="display: flex; align-items: flex-start;"> <div style="width: 15%; border-right: 1px solid black; padding-right: 5px;">6-301.12</div> <div> <i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.</i> <i>[No paper towels were at the handsink in the food prep area. COS, paper towels provided.]</i> </div> </div>						
Approved Source		Y	N	O	A	C	R
	9. Food obtained from approved source.	p
	10. Food received at proper temperature.	p
	11. Food in good condition, safe and unadulterated.	p
	12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination		Y	N	O	A	C	R
	13. Food separated and protected.	..	p
<i>Fail Notes</i>	<div style="display: flex; align-items: flex-start;"> <div style="width: 15%; border-right: 1px solid black; padding-right: 5px;">3-302.11(A)(1)(b)</div> <div> <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD.</i> <i>[Raw shell eggs were stored above single- packets of vegetable spread in the walk in cooler.]</i> </div> </div>						
	14. Food-contact surfaces: cleaned and sanitized.	p
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
	16. Proper cooking time and temperatures.	p
	17. Proper reheating procedures for hot holding.	p
	18. Proper cooling time and temperatures.	p
	19. Proper hot holding temperatures.	..	p	p	..
	<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i>	<div style="display: flex; align-items: flex-start;"> <div style="width: 15%; border-right: 1px solid black; padding-right: 5px;">3-501.16(A)(1)</div> <div> <i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above.</i> <i>[Sausage gravy 127 was hot holding in the steam table. PIC stated the sausage gravy had been only 20 minutes ago. COS, sausage gravy reheated and to maintain it 135F or above.]</i> </div> </div>						
	20. Proper cold holding temperatures.	p
	<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
	21. Proper date marking and disposition.	..	p	p	..

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Potentially Hazardous Food Time/Temperature

Y N O A C R

Fail Notes 3-501.18(A)(2) P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.
[An opened package of bologna was in the reach in cooler without an opened package date. PIC state the bologna was open on 7-13-15. COS, bologna dated.]

22. Time as a public health control: procedures and record.

.. .. p

Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

.. .. p

Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

.. .. p

Chemical

Y N O A C R

25. Food additives: approved and properly used.

p

26. Toxic substances properly identified, stored and used.

.. p

Fail Notes 7-102.11 Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.
[A white container filled with clear liquid and clothes was stored on a ledge in the food prep area without a common name on the working container. PIC stated the liquid was soap water. COS, chemical labeled.]

7-201.11(A) P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.
[Cans of bathroom cleaner, and a container of soap were stored next to single-serve lids for drinking cups on storage shelf in the back storage area.]

Conformance with Approved Procedures

Y N O A C R

27. Compliance with variance, specialized process and HACCP plan.

..

GOOD RETAIL PRACTICES

Safe Food and Water

Y N O A C R

28. Pasteurized eggs used where required.

.. .. p

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. .. p

Food Temperature Control

Y N O A C R

31. Proper cooling methods used; adequate equipment for temperature control.

.. .. p

32. Plant food properly cooked for hot holding.

.. .. p

33. Approved thawing methods used.

.. .. p

34. Thermometers provided and accurate.

.. p

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Food Temperature Control		Y	N	O	A	C	R
<i>Fail Notes</i>	4-302.12(A) <i>Pf - Food Temperature Measuring Devices (Provided & Accessible) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures. [PIC stated no food thermometer was available.]</i>						
Food Identification		Y	N	O	A	C	R
	35. Food properly labeled; original container.	p
Prevention of Food Contamination		Y	N	O	A	C	R
	36. Insects, rodents and animals not present.	..	p
<i>Fail Notes</i>	6-501.111(A) <i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [10 live roaches were crawling under and behind the ice machine. 20 plus live roaches were on a glue trap that was under the handsink drain pipe. 40 live roaches were on a glue trap that was under the make table. 9 live roaches were crawling under the warewash unit. 6 live roaches were crawling on the black floor tile of the food prep area. 5 live roaches were crawling on the wall next to the hot water heater. No pest control invoice provided.]</i>						
	37. Contamination prevented during food preparation, storage and display.	..	p
<i>Fail Notes</i>	3-305.11(A)(1) <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [Boxes of food was stored on the floor of the walk in freezer.]</i>						
	38. Personal cleanliness.	p
	39. Wiping cloths: properly used and stored.	p
	40. Washing fruits and vegetables.	p
Proper Use of Utensils		Y	N	O	A	C	R
	41. In-use utensils: properly stored.	p
	42. Utensils, equipment and linens: properly stored, dried and handled.	p
	43. Single-use and single-service articles: properly used.	p
	44. Gloves used properly.	p
Utensils, Equipment and Vending		Y	N	O	A	C	R
	45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	p
	45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p
	46. Warewashing facilities: installed, maintained, and used; test strips.	..	p
<i>Fail Notes</i>	4-302.14 <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [PIC stated they do not have a test kit for the use of chlorine.]</i>						
	47. Non-food contact surfaces clean.	p
Physical Facilities		Y	N	O	A	C	R
	48. Hot and cold water available; adequate pressure.	p
	<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
	49. Plumbing installed; proper backflow devices.	p

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Physical Facilities			Y	N	O	A	C	R
50. Sewage and waste water properly disposed.			p
51. Toilet facilities: properly constructed, supplied and cleaned.			p
52. Garbage and refuse properly disposed; facilities maintained.			p
53. Physical facilities installed, maintained and clean.			..	p
<i>Fail Notes</i>	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Grease and food debris was behind the cooking stove, and the under make table.]</i>						
	6-501.16	<i>After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. [A wet mop was left on the floor in the back storage area.]</i>						
54. Adequate ventilation and lighting; designated areas used.			p

Administrative/Other			Y	N	O	A	C	R
55. Other violations			..	p
<i>Fail Notes</i>	8-404.11	<i>P - A LICENSEE shall immediately discontinue operations and notify the REGULATORY AUTHORITY if an IMMINENT HEALTH HAZARD may exist because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health. A LICENSEE need not discontinue operations in an area of an establishment that is unaffected by the IMMINENT HEALTH HAZARD. [Due to the live roaches in the establishment an imminent health hazard exist.]</i>						

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #08 Date Marking

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Sausage gravy 165F
Oatmeal 134F

Footnote 2

Notes:

RIC raw beef 42F
Make table slice tomatoes 42F
WIC cooked del turkey 38F

Footnote 3

Notes:

Hot water 123F

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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Business: WOLFE-ES

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KANSAS CITY, KS 66105

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled _____

Inspection Report Number 31002626

Inspection Report Date 07/17/15

Establishment Name	WOLFE-ES
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Physical Address	842 OSAGE	City	KANSAS CITY
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Zip 66105

Additional Notes and Instructions

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VOLUNTARY CLOSURE STATEMENT

Insp Date: 7/17/2015 **Business ID:** 104594FE
Business: WOLFE-ES

842 OSAGE
KANSAS CITY, KS 66105

Inspection: 31002626
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VOLUNTARY CLOSURE STATEMENT

BECAUSE OF DEFICIENCIES NOTED ON THE ATTACHED KANSAS DEPARTMENT OF AGRICULTURE INSPECTION REPORT, I VOLUNTARILY AGREE TO CLOSE THIS ESTABLISHMENT AND CEASE OPERATION UNTIL NEEDED CORRECTIONS HAVE BEEN COMPLETED. I AGREE NOT TO REOPEN THIS ESTABLISHMENT PRIOR TO RE-INSPECTION BY THE FOOD, DRUG, AND LODGING SURVEYOR.

Reinspection is currently scheduled for _____

Inspection Report Number 31002626 Inspection Report Date 07/17/15

Establishment Name WOLFE-ES

Physical Address 842 OSAGE City KANSAS CITY
Zip 66105

Additional Notes

The person in charge will need to contact the inspector for a reopening inspection once the pest problem has been corrected.